



DE BORTOLI

NOBLE ONE

Botrytis Semillon



2000 NOBLE ONE

Background: This was the first vintage made by Julie Mortlock whose contribution to the evolution of Noble One has been to incorporate a small portion of unoaked fruit. The style is becoming more elegant with less alcohol and less overt oak and more about fruit, botrytis, layers of texture and flavour, and very subtle oak. Ideal growing conditions during March resulted in sound fruit with very good ripeness and a high level of botrytis throughout all vineyards. Harvest occurred in April

Tasting Note: Medium gold with botrytis aromas of apricot and nougat, an opulent palate with slight nuttiness and French oak spice. A rich, lingering finish.

2001 NOBLE ONE

Background: The beginning of the season was dry with minimal rain during March and late in April. With only moderate humidity and mild temperatures, the conditions for botrytis were not ideal and as a result some raisining occurred. A moderate botrytis infection was achieved across all vineyards.

Tasting Note: Light, bright golden yellow. Some slightly raisined aromas due to the dry season along with nectarine, quince, dried apricot and cedary oak. Despite the difficult conditions, the wine still has richness with luscious honey and dried apricot flavours along with the French oak.

2002 DE BORTOLI NOBLE ONE

Background: Good rainfalls in late March followed by humid conditions allowed the onset of botrytis, dry conditions prevailed until late May when there was more rain. Good botrytis infection occurred in most vineyards.

Tasting Note: Bright light golden with fresh zesty citrus, nougat, peach and quince aromas. An elegant, balanced wine with savoury oak and luscious flavour that lingers for an eternity.

2003 NOBLE ONE

Background: Botrytis onset occurred early due to late February rainfalls followed by heavy morning dews and warm, sunny days. March and April were dry holding the botrytis in check until mid May when there was further rain to re-initiate the botrytis. Sporadic harvesting occurred in May as each individual vineyard achieved the desired botrytis and sweetness levels. This was the first vintage we trialled screwcaps.

Tasting Note: Light golden in colour with apricot, marmalade, raisin and cedary oak aromas. A wine of balanced sweetness and crisp acid with a lingering taste of apricot nectar, citrus zest and light French oak.

2004 DE BORTOLI NOBLE ONE

Background: A long hot summer with no rain until April which was followed by early morning fogs providing ideal conditions for botrytis. Some dews and light frosts gave enough moisture to promote botrytis during the next six weeks until harvest began in mid May. 20% was bottled under screw cap.

Appearance: Light golden, fruit aromas of lychee, citrus, apricot, peach with nutty oak.

A generous palate with fruit flavours including apricot and citrus dominating, along with integrated oak. With its balanced acidity, luscious flavour and lingering finish the result is a truly delicious wine.





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2005 NOBLE ONE

Background: Drought was prevalent across the region in 2005 resulting in the harvest being delayed until late May and continuing throughout June. Some early morning dews in April and May allowed for the onset of botrytis and with selective hand picking we were able to achieve moderate infection throughout all vineyards. 80% was bottled under screw cap.

Tasting Note: Light golden with an array of fruit aromas including quince, lemon tart, dried fruit, stone fruit and honey. A moderately luscious wine with soft nutty oak adding complexity and finishing with fresh, clean acidity.

2006 NOBLE ONE

Background: With continued drought conditions we had to wait until late April for a few early morning dews and foggy mornings to stimulate the onset of botrytis in the vineyards. Again harvest began late May and continued for six weeks as each vineyard was harvested individually to maximise the degree of infection in each parcel of wine. 100% was bottled under screw cap.

Tasting Note: Bright golden with vibrant, youthful aromas of citrus fruits, apricot, vanilla and crème brulee. The palate is rich with layers of botrytis fruit flavours and a good balance of sweetness, acidity and French oak.

2007 NOBLE ONE

Background: A mild but dry summer with no rain until late March which provided enough moisture to allow botrytis growth to establish. Further rain in late April together with early morning dews allowed the botrytis to spread. Harvest commenced mid-May and concluded in early June after good botrytis was achieved in all source vineyards.

Tasting Note: Bright, light golden with enticing aromas of nectarine, bush honey and peach with citrus hints and sweet vanillin oak. The palate is opulent and luscious, an expression of concentrated fruit with texture and length, subtle oak, finishing with balanced acidity.

